

BISTEK

(bis-take)

“This dish can be a bit strong in taste, so eat a lot of white rice and enjoy!!”

INGREDIENTS / DIRECTIONS

Set 1

¾ c. soy sauce
½ c. vinegar
¼ c. water
½ onion, sliced
¼ t. salt
¼ t. pepper
½ t. garlic powder

Set 2

2 ½ lbs. top sirloin

Set 3

½ onion, sliced
4 cloves garlic,
minced

Tools: medium bowl, large sauté pan

1. Make the marinade in a medium bowl by combining all of set 1.
2. Rinse the sirloin then cut into 1 ½ inch long strips, 1 centimeter thick. Marinate in #1 for 45 minutes.
3. Sautee garlic and remaining onions. Add meat and sauté. Add 1 cup of marinade to the pot and simmer till liquid is slightly reduced.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.